

Arroz a la Primavera (Mexican White Rice)

Prep Time 5 mins Cook Time 25 mins Total Time 30 mins Servings 4

Ingredients

- 1 cup long grain rice
- 2 tablespoons white onion chopped
- 2 tablespoons cooking oil
- 1 cup mixed vegetables frozen or freshly chopped
- 2 cups broth chicken or vegetable
- 1 teaspoon salt

Instructions

1. Sauté rice and onion. Over low-medium heat, add oil to your saucepan and once it's hot, add rice and onion. Using a wooden spatula, move constantly and cook for 3 minutes (we aren't trying to brown the rice for this recipe).
2. Add broth and veggies. Once you've lightly toasted the rice, add broth, veggies, and salt. Raise your heat to medium, stir well and bring to a boil. Once boiling, let water evaporate until you begin to see the rice through the broth. This process should take about 3 to 5 minutes.
3. Cover and simmer. Cover rice with a lid, lower heat to the lowest setting, and set a timer for 20 minutes. Do NOT uncover to check if it's ready. Uncovering your rice too soon may result in mushy rice.
4. Remove from heat and let stand for another 10 minutes. When ready, fluff with fork and serve hot.